

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A composition for ~~improving the quality of~~ a deep-fried food ~~compared to the quality of the same deep fried food prepared without said composition,~~ comprising:

a polysaccharide powder having an average particle size of 20 μm or less, wherein the polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum, alginic acid and carboxymethyl cellulose, and the polysaccharide powder is obtained by subjecting the polysaccharide to jet pulverization or freeze pulverization.

2. (Canceled)

3. (Currently Amended) The composition according to claim 1 [[or 2]], wherein the polysaccharide is alginic acid, pectin or a combination of alginic acid and pectin.

4. (Previously Presented) A frying powder comprising the composition as defined in claim 1.

5. (Previously Presented) A frying food comprising the composition as defined in claim 1.

6. (Previously Presented) A deep-fried food prepared by cooking using composition as defined in claim 1, or the frying powder as defined in claim 4.

7. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is 15 μm or less.

8. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is 10 μm or less.

9. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is from 1 to 15 μm .

10. (Previously Presented) The composition according to claim 1, wherein the average particle size of the polysaccharide powder is from 1 to 10 μm .

11. (Previously Presented) The composition according to claim 1, wherein the polysaccharide is selected from the group consisting of guar gum, pectin, xanthane gum and carboxymethyl cellulose.

12. (Previously Presented) The composition according to claim 1, wherein the polysaccharide is selected from the group consisting of guar gum, pectin and alginic acid.